



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 26 May 2023
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 19

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 657

How many people formally counted in this facility identify as the following gender?

Female: 23

Male: 634

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

3

How many people were brought into the facility this week?

Number of people brought into the facility this week:

274

How many people have left the facility this week?

Number of people who left the facility this week:

298

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

163

Male:

143

Female:

20

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

1

ICE Employees:

0

GEO Employees:

0

New Cases
this week :

Total to date since
3/30/2020*:

915

1604

2

309

DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☐

No ☒

Medical Staffing Update:

Yes ☒

No ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

Version 1.4

SUPPLEMENTAL NOTES:

The population counts are current as of 5/24/23.

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

1 Health Service Administrator
1 Medical Doctor
1 Assistant Health Service Administrator
2 Physicians Assistants (PA's)
2 Dentists
1 Dental Assistant
4 Medical Records Clerks
11 RN's
7 LPN's
2 Psychologists
1 LCSW
1 X-Ray Tech.
4 Tele-Psychiatrists

Staffing information is current as of 5/24/23.

No change in staffing level from the previous week.

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates: 0518/2023-05/24/2023			
North		Annex	
A1	28	A	0
A2	15	B	8
A3	21	C	5
A4	29	D	5
B1	16	E	5
B2	0	F	0
B3	2	G	0
B4	0	L	2
C1	5	M	0
C2	0	N	3
C3	7	X	0
C4	0	Y	0
E1	0	Z	0
E2	0	RHU	0
D1	0		
D2	0		

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among ICE staff or GEO staff. They reported one (1) new case among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 5/24/23.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 5/25/23.



FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 3 **Date:** 5-15-2023 **Monday** **Time:** 0800 **AM** **Time:** 2000 **PM**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean		✓		✓									
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit		
Breakfast	Temperatures	178	146	RT	186	36	RT	RT	RT	36	RT		
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk	
Lunch	Temperatures	174.1	40	105	40	40	40	RT	RT	RT	40	1850	
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit		
Dinner	Temperatures	184	177	174	189	40	RT	RT	179	RT	RT		
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		180					
and chemical agent used in Final Rinse		Lunch				150		181					
		Dinner				155		181					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				112		115		200ppm			
		Lunch				110		112		200ppm			
		Dinner				111		112		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-5.6		38.0		38.8			
Record temperatures, Freezer and Walk-ins		PM				-5.6		38.3		39.7			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				70		68					
Record temperatures, Dry Storage Areas		PM				70		68					
Hot- Water Temps in sink		AM		PM									
		110		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 5/16/23 **Tuesday** **Time:** 4 AM **Time:** 1:50 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		+								
All kitchen equipment operational & clean		✓	✓		+								
All tools and sharps inventoried			✓		+								
All areas secure, lights out, exits locked					+								
PRODUCTION SHEET	Menu Items	cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau	
Breakfast	Temperatures	RT	184	176	156	RT	40	RT	RT	40	40	190	
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	gm tkey	stew tom		
Lunch	Temperatures	177	195	189	RT	40	40	RT	RT	146	180		
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB		
Dinner	Temperatures	169	170	161	170	RT	40	40	RT	RT	RT		
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				150		180		—			
and chemical agent used in Final Rinse		Lunch				156		166		—			
		Dinner				156		180		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200 ppm			
		Lunch				112		115		200 ppm			
		Dinner				112		115		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-8.1		37.4		39.6			
Record temperatures, Freezer and Walk-ins		PM				-3.3		33		39			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				61		60					
Record temperatures, Dry Storage Areas		PM				61		60					
Hot- Water Temps in sink		AM		PM									
		110		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 5-17-23

Wednesday

Time: 3:00 AM Time: 1853 PM

Shift Checklist

AM

PM

Comments

No

Yes

No

Yes

All areas secure, no evidence of theft

Workers reported to work, no open sores,
fever, cough, shortness of breath, chills,
no skin infection, and no diarrhea

Kitchen is in good general appearance

All kitchen equipment operational & clean

All tools and sharps inventoried

All areas secure, lights out, exits locked

PRODUCTION SHEET

Menu Items

oatmeal

pan
cakes

syrup

Bk
saus

marg

sugar

coffee

milk

PB

Breakfast

Temperatures

184

153

RT

171

40

RT

RT

40

RT

Menu Items

BBQ

Pinto

pota

cole

bun

cake

Tea

chees

RT

Lunch

Temperatures

189

199

374

40

RT

RT

RT

40

40

Menu Items

fidelo

green

lett

dress

bread

fruit

drink

chees

carrt

Dinner

Temperatures

198

184

38

RT

RT

RT

RT

38

184

DISH MACHINE

Temperature according to manufacturer's specifications
and chemical agent used in Final Rinse

Temperature

Wash 150+

Rinse 180+

If Needed

Breakfast

150

180

Lunch

150

180

Dinner

151

181

POT and PAN SINK

Final Rinse Temps determined by chemical agent used

Temperature

Wash 110 F

Rinse 110 F

Sanitizer-200ppm

Breakfast

110

110

200ppm

Lunch

110

110

200ppm

Dinner

115

120

200ppm

FREEZER and WALK-IN

Temperature

Freezer 0
or below

Walk-in
35-40 F

Walk-in
35-40 F

Record temperatures, Freezer and Walk-ins

Record temperatures, Freezer and Walk-ins

DRY

Temperature 45-80

Spice Room

Store Rm

STORAGE

Record temperatures Dry Storage Areas

Record temperatures, Dry Storage Areas

Hot- Water Temps in sink

AM

PM

123

120

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 3

Date: 5-18-23

Thursday

Time: 3:16 AM **Time:** 9:45 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean		✓			✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	cream rice	bk saus	coff cake		fruit	sugar	milk	coffee	egg	Bran flk	mar g	
Breakfast	Temperatures	195	189	RT		RT	RT	40	RT	40	RT	40	
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress-ing	salad	marg	corn bread	appl crsp	chee	tea	
Lunch	Temperatures	185.0	183.1	177.0	RT	40	40	40	RT	RT	40	RT	
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ckn	carr ot	cele ry	mu st	
Dinner	Temperatures	179	169	185	RT	177	RT	RT	179	38	RT	RT	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				150	180	—					
		Lunch				155	180	—					
		Dinner				155	185	—					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				110	110	200ppm					
		Lunch				112	110	200ppm					
		Dinner				112	110	200ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM				-7.1	36.7	39					
Record temperatures, Freezer and Walk-ins		PM				-7.1	36.5	39					
DRY		Temperature 45-80				Spice Room	Store Rm						
STORAGE													
Record temperatures Dry Storage Areas		AM				64	64						
Record temperatures, Dry Storage Areas		PM				64	64						
Hot- Water Temps in sink		AM		PM									
		120		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5/18/23

Jan 5-20 0900



Secure Services™

FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 3 **Date:** 5-19-23

Friday

Time: 3:22 AM **Time:** 1845 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓		✓								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean		✓			✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	RT	161	152	145	RT	40	RT	RT	40	RT		
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit		
Lunch	Temperatures	40	175	171	40	RT	RT	RT	RT	40	RT		
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot	
Dinner	Temperatures	186	191	38	RT	RT	40	RT	RT	38	186	178	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		150		180		—					
and chemical agent used in Final Rinse		Lunch		156		180		—					
		Dinner		150		180		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		110		110		200ppm					
		Lunch		110		112		200ppm					
		Dinner		110		110		200ppm					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM		-6.7		36.7		39.0					
Record temperatures, Freezer and Walk-ins		PM		-6		37		38					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		62		70							
Record temperatures, Dry Storage Areas		PM		102		62							
Hot- Water Temps in sink		AM		PM									
		120		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 5-20-23 **Saturday** **Time:** 0400 AM **Time:** 1830 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean		X			✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly	
Breakfast	Temperatures	180	170	RT	163	155	36	RT	RT	36	36	RT	
	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett	
Lunch	Temperatures	40	185.1	40	RT	RT	RT	RT	RT	140.1	RT	40	
	Menu Items	meat balls	mix veg	rice	dress -ing	salad	ketch up	marg	drink	roll	patty	fruit	
Dinner	Temperatures	185	178	192	RT	RT	out	32	RT	RT	188	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		155		180		—					
and chemical agent used in Final Rinse		Lunch		156		180		—					
		Dinner		156		180		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		117		116		200ppm					
		Lunch		115		110		200ppm					
		Dinner		117		116		200ppm					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM		-7.2		37.9		38.8					
Record temperatures, Freezer and Walk-ins		PM		-7.2		37.8		39.8					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		64		70							
Record temperatures, Dry Storage Areas		PM		64		70							
Hot- Water Temps in sink		AM		PM									
		120.4		121									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

5/22/23
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 5-21-23

Sunday

Time: 8:40 AM Time: 1:40 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X			X										
All tools and sharps inventoried			X		X	U S									
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	cereal	scram eggs	T-ham	cinn	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad			
Breakfast	Temperatures	RT	172	172	155	RT	RT	RT	RT	36	RT	RT			
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	frui t			
Lunch	Temperatures	40	40	40	40	187.1	40	RT	RT	RT	40	RT			
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit				
Dinner	Temperatures	177	166	180	180	175	RT	RT	RT	3.2	RT				
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		153		180									
and chemical agent used in Final Rinse		Lunch		155		180									
		Dinner		155		180									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		114		114		200ppm							
		Lunch		110		112		200ppm							
		Dinner		110		112		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-7.1		35.1		37.6							
Record temperatures, Freezer and Walk-ins		PM		-7.1		36.3		38.5							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		62		68									
Record temperatures, Dry Storage Areas		PM		62		68									
Hot- Water Temps in sink		AM		PM											
		115.2		121.1											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5/22/23

**GEO Aurora ICE
3130 N. Oakland St**

5/22/2023
7:43:42 AM BCU

**Temperature
°F**

A-1	71.41
A-2	70.90
A-3	---
A-4	69.52
B-1	73.12
B-2	68.31
B-3	69.80
B-4	69.80
C-1	69.80
C-2	70.00
C-3	71.41
C-4	70.81
E-1	67.52
E-2	69.01
D-1	---
ISOLATION	70.11
PATIENT ROOM	72.31
INTAKE/RECEIVING	71.60
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	166.58
Universal Input[13]	



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, May 22, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	N/A			
	South-B	71.9	104.2	104.2	
	South-C	N/A			
	South-D	72.4	104.0	104.0	
	South-E	72.9	105.1	105.1	
	South-F	N/A			
	South-G	71.4	104.1	104.1	
	South-L	72.5	104.1	104.1	
	South-M	71.7	104.4	104.4	
	South-N	72.6	104.8	104.8	
	South-X	N/A			
	South-Y	72.8	106.0	106.0	
	South-Z	71.5	105.2	105.2	
	South SMU	N/A			
	South SMU Shower 3	N/A			N/A
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Thomas Balyeat

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, May 22, 2023

North Building

Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	71.4							
	A-2	70.9							
	A-3	70.9							
	A-4	69.5							
	B-1	73.1	Tank 1 - 122.3 Tank 2 - 122.5 City - 58.0 Recirc - 108.3						
	B-2	68.3							
	B-3	69.8							
	B-4	69.8							
	C-1	69.8							
	C-2	70.0							
	C-3	71.4							
	C-4	70.8							
	D-1	72.1					N/A	N/A	N/A
	D-2	N/A					N/A	N/A	N/A
	E-1	67.5					N/A	N/A	N/A
	E-2	69.0							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Thomas Balyeat

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70.1	" "	" "	" "	" "	72.3	" "	
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer